BBQ-PRO™
Nothing Cooks Like A Pro.

OWNER'S MANUAL

PRODUCT NAME BBQ Pro 2 Burner Gas Grill

Product Code: 23668/0-05032618-0
Model: 415.23668310
UPC Code: 047362462206

Date of purchase: _____/ _____/ _____

Model 464622013 • Sep-18-12

DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

WARNING

1. **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
2. **An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.**

Call the Grill Information Center for Help and Parts

Missing Parts? Assembly Questions? Operation Problems? Before returning grill to store, call **1-800-241-7548**

Product Record

IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____

See rating label on grill for serial number.

Date Purchased _____

To Installer/Assembler: Leave these instructions with consumer.

To Consumer: Keep this manual for future reference.

CAUTION

Some parts may contain sharp edges, especially as noted in these instructions.
Wear protective gloves if necessary.

CAUTION

For residential use only. Do not use for commercial cooking.

WARNING

CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.
- All electrical accessories (such as a rotisserie) must be electrically grounded in accordance with local codes, or National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- Grill is not for use in or on recreational vehicles and/or boats.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

CAUTION

CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

Printed in China

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WARRANTY

BBQ-PRO GRILL WARRANTY

One Year Full Warranty

If this BBQ-Pro product fails due to a defect in material or workmanship within one year from the date of purchase, return it to any Sears or Kmart store or other BBQ-Pro outlet in the United States with your proof of purchase for free replacement.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co,
Hoffman Estates, IL 60179

Repair Protection Agreements

Congratulations on making a smart purchase. Your newBBQ Pro product is designed and manufactured for years of dependable operation. But like all products, it may require repair from time to time. That's when having a Repair Protection Agreement can save you money and aggravation.

Here's what the Repair Protection Agreement* includes:

- ☑ **Expert** service by our 10,000 professional repair specialists
- ☑ **Unlimited service and no charge** for parts and labor on all covered repairs
- ☑ **Product replacement** up to $1500 if your covered product can't be fixed
- ☑ **Discount of 25%** from regular price of service and related installed parts not covered by the agreement; also, 25% o ff regular price of preventive maintenance check
- ☑ **Fast help by phone** – we call it Rapid Resolution – phone support from a Sears representative. Think of us as a "talking owner's manual."

Once you purchase the Repair Protection Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Repair Protection Agreement is a risk-free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Repair Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.
***Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

WARNING

- **Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.**
- **Failure to follow all instructions in this Use and Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.**

This Grill is for Outdoor Use Only

Tools needed for assembly:

Adjustable wrench (not provided)
Screwdriver (not provided)
7/16" Combination wrench (not provided)

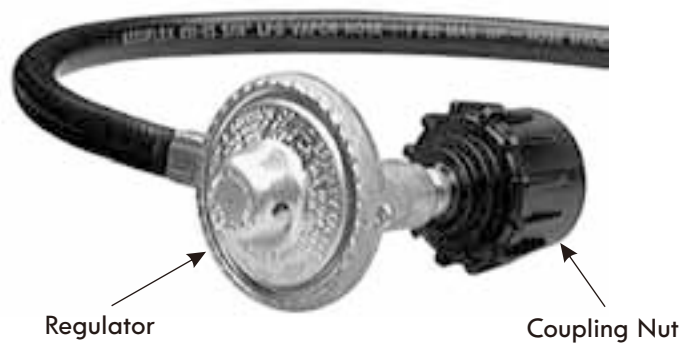
GRILLING GUIDE – Getting Started

First Time Use
Read your Assembly Manual and ensure the grill is put together properly. Remove all Point-of-Purchase advertising material from all grill surfaces before first use. We recommend operating your grill on its highest setting for 15-20 minutes prior to your first use. This aids in removing the oils used during manufacturing.

Lava Rock / Briquettes
This gas grill has been designed, engineered, and tested to be used with a heat diffuser plate to provide more even heating, improve the cleaning process, and reduce flare-ups. The addition of after market lava rocks, charcoal, or briquettes of any type will cause poor combustion and increase the likelihood of a grease fire, and is not recommended. Using briquettes, lava rock, or charcoal in this grill will void your warranty. For extra smoke flavor, we recommend using a smoker box with wood chips.

Temperature - Convective Grills ONLY.
The temperature gauge in the hood of your new grill measures air temperature. The air temperature inside your grill will never be as hot as the temperature at the cooking surface.

Note: Since 1995, all regulators (the part that attaches to the gas tank to regulate the flow of gas) have included a safety feature that restricts gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the grill control knob before you turn on the LP tank valve. If the gas regulator safety feature activates, the grill will only reach temperatures between 250°F and 300°F even with all burners on the high setting.



If your grill is not getting hotter than 250°F to 300°F these steps should be taken first to reset the gas regulator safety device:
1. Open the grill lid.
2. Turn off all knobs on the control panel in front.
3. Turn off the tank knob.
4. Disconnect the regulator from the LP tank.
5. Wait 30 seconds.
6. Reconnect the regulator to the LP tank.
7. Slowly open the LP tank knob all the way. Do not put excessive force on the valve at the full open position to avoid damaging the valve.
8. Turn on the appropriate control knob and light the grill per the instructions on the control panel.

An illustration of this process is included in this Use & Care Guide. See Troubleshooting section for additional information.

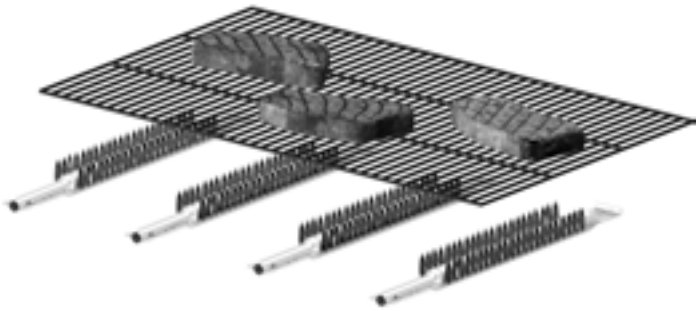
Pre-Heating Your Grill
Just like your home oven, your grill should be pre-heated to provide optimum performance. Pre-heat the grill on high for 10-15 minutes – longer if weather conditions require. Please refer to the lighting instructions inside the Use & Care Guide if you have questions about how to light your grill. A match-light chain and hole is provided for your convenience.

GRILLING GUIDE – Grilling 101

Outdoor grilling is really quite simple. You'll succeed with burgers, dogs, or steaks usually on your very first try. With experience, you will learn how to work with your grill, creating more imaginative meals all the time. This knowledge makes up the art of grilling. Before you start grilling, organize your food according to cooking technique and required cooking time, and optimize the use of your grilling area.

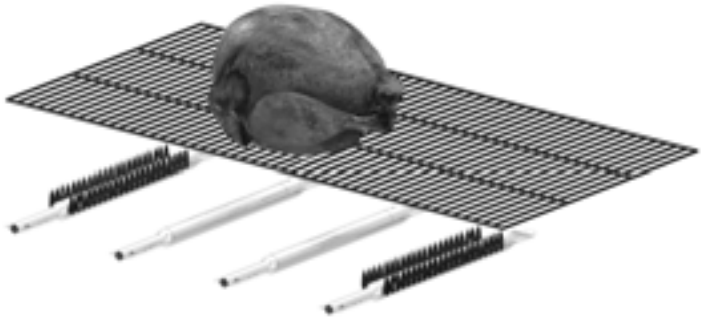
Direct Cooking

Direct cooking involves grilling your meat directly over high heat. It is perfect for searing steaks, chops, and other smaller pieces of meat and vegetables that quickly make their way to the table.



Indirect Cooking

Indirect cooking utilizes select burners to circulate heat throughout the grill, without direct contact between the meat and the flame. The meat is placed over the burner that is 'off'. This method is generally used to slow cook large cuts of meat and poultry. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.



Rotisserie Cooking

Rotisserie cooking is best for 'round' meat, such as large roasts, whole poultry, and pork. It generally requires an accessory motor and spit rod that allows the meat to be turned at a constant speed. Rotisserie cooking is best done in front of a special rotisserie burner, or utilizing an indirect cooking burner arrangement. A pan can be placed underneath the meat to catch grease and food drippings, and helps minimize clean-up.

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.
Separate: Separate raw meats from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.
Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
Chill: Refrigerate prepared foods and leftovers promptly.

GRILLING GUIDE – Tips & Tricks

Cooking on your new grill is a hands-on experience, and it is recommended to remain outside with your grill while cooking. Grilling can be affected by many external conditions. In cold weather, you will need more heat to reach an ideal cooking temperature, and grilling may take longer. The meat's internal temperature and thickness can also affect cooking times. Cold and thicker meats will take longer to cook.

Internal Meat Temperatures
Meat cooked on a grill often browns very fast on the outside. Therefore, use a meat thermometer to ensure it has reached safe internal temperatures.

USDA* Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb and Pork – Whole Cuts**	145° F
Fish	145° F
Beef, Veal, Lamb and Pork – Ground	160° F
Egg Dishes	160° F
Turkey, Chicken & Duck – Whole, Pieces & Ground	165° F

* United States Department of Agriculture

**Allow meat to rest three minutes before carving or consuming.

Please refer to the USDA for complete, up-to-date information. Our internal temperature chart is based on USDA standards for meat doneness. Check it out at www.isitdoneyet.gov

Sauces
Sauces containing sugars and fats can cause flare-ups, and your food may burn. In general, apply these sauces during the final 10 minutes of cooking. Keep in mind, use of excessive sauces or glazes will also require extra cleaning afterwards.

Marinades and Rubs
To enhance the flavor of grilled foods, a liquid marinade or dry rub can be used prior to cooking. Meat can be either soaked or injected with liquid marinade up to 24 hours prior to grilling. Dry rubs can be applied directly to the meat immediately before grilling.

Wood Chips
For extra smoke flavor when grilling, try adding wood chips. Soak the chips in water for approximately 30 minutes before adding to a smoke box or pan. Place smoke box or pan on top of the cooking grate above the flame. Turn grill on high until the wood starts to smoke. Reduce heat to desired temperature for cooking, and place food on cooking grate as desired. Close lid to retain more smoke. Hardwood varieties that work particularly well with grilled foods include Alder, Apple, Cherry, Grapevines, Hickory, Mesquite, Oak, Rosemary and Sassafras.

Skewers
Metal skewers should be flat, with long handles. Round skewers allow food to roll when turned, so it may not cook as evenly. Use metal skewers when cooking meat kabobs. Wooden skewers should be soaked in water for an hour before use, and are best used for quick cooking foods such as vegetables and fruits.

Utensils
Use tongs or a spatula to handle the food instead of a fork, and don't turn the food too often. Piercing the food with a fork will release juices that you want in the meat, and may cause flare-ups.

GRILLING GUIDE – Cleaning Your Grill

Why Clean?
We've all heard the saying 'An ounce of prevention is worth a pound of cure'. This is great advice when it comes to keeping your grill clean.

Routine Care
Periodic cleaning of this grill is necessary, as grill fires can occur when grease and food debris collect in the bottom of the grill. After each use, remove any remaining food particles from the cooking grate and inside of the grill using a grill brush. Do this after the grill has cooled down, yet is still warm. It is much easier to clean food particles while warmth is still present, than after the food particles have completely cooled and hardened. This grill is not designed to be 'burned off' by closing the lid and turning the burners on High for an extended time. The excessive heat generated can cause leftover grease to catch fire, and can cause permanent damage to your grill.

General Cleaning
Plastic parts: Wash with warm soapy water and wipe dry. Do not use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

Porcelain surfaces: Because of glass-like composition, most residue can be wiped away with baking soda/water solution or glass cleaner. Use non-abrasive scouring powder for stubborn stains.

Painted surfaces: Wash with mild detergent or non-abrasive cleaner and warm water. Wipe dry with a soft non-abrasive cloth.

Stainless steel surfaces: Stainless steel can rust under certain conditions. This can be caused by environmental conditions such as chlorine or salt water, or improper cleaning tools such as wire or steel wool. It can also discolor due to heat, chemicals, or grease build-up. To maintain your grill's high quality appearance, wash with mild detergent and warm water, or use a stainless steel grill cleaner. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

Cooking surfaces: If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

Storing Your Grill
- Clean cooking grates.
- Store grill in dry location.
- When LP cylinder is connected to grill, store outdoors in a well ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors ONLY if LP cylinder is turned off, disconnected, and removed from grill. Never store LP cylinder indoors.
- When removing grill from storage, follow the 'Cleaning the Burner Assembly' instructions in the Use and Care section of the Use and Care Guide.

Critters
Spiders like to make their homes in the burner tubes of grills. These must be inspected and cleaned regularly to ensure there are no blockages. Refer to the Use and Care portion of this Use and Care Guide for complete information.

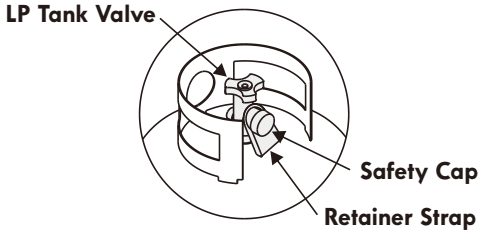
DANGER

- **NEVER store a spare LP cylinder under or near the appliance or in an enclosed area.**

- **Never fill a cylinder beyond 80% full.**
- **If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.**
- **An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.**
- **If you see, smell or hear gas escaping, immediately get away from the LP cylinder and appliance and call your fire department.**

LP Tank Removal, Transport And Storage

•Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf or disconnect other retention means, then lift LP cylinder up and and out of cart. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve.
Failure to use safety cap as directed may result in serious personal injury and/or property damage.



- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store an LP tank in an area where children play.

LP Tank

- **The LP Tank used with your grill must meet the following requirements:**
- Use LP Tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- LP Tanks must be constructed and marked in accordance with specifications for LP Tanks of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, tanks, spheres and tubes for transportation of dangerous goods. Transport Canada (TC). See LP Tank collar for marking.
- LP Tank valve must have:
  - Type 1 outlet compatible with regulator or grill.
  - Safety relief valve.
  - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP Tanks equipped with this type of valve.**

OPD Hand Wheel

- LP Tank must be arranged for vapor withdrawal and include collar to protect LP Tank valve. Always keep LP Tanks in upright position during use, transit or storage.

LP Tank in upright position for vapor withdrawal

LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety,** LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer **must purge new tank** before filling.
- Dealer should **NEVER** fill LP Tank more than 80% of LP Tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP Tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP Tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under “Gas Companies” for nearest certified LP dealers.

LP Tank Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. **Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.**
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- **Leak test new and exchanged LP tanks BEFORE connecting to grill.**
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LP Tank Leak Test

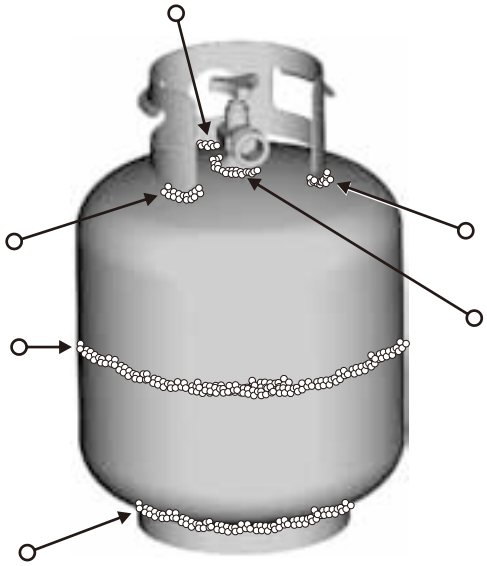
For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below. Leaks are indicated by growing bubbles.

WARNING

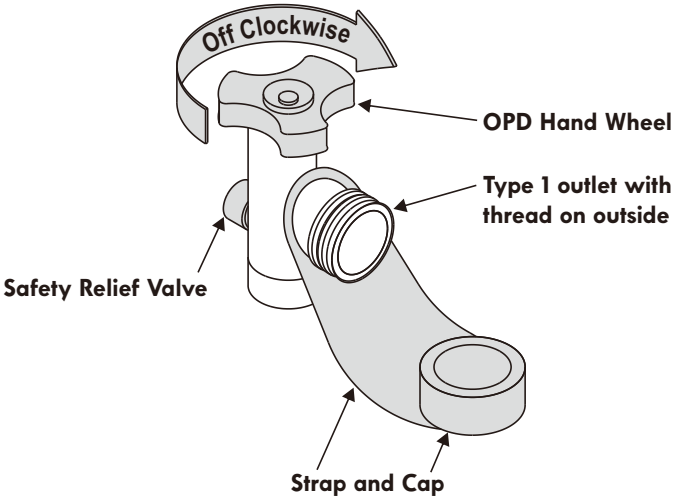
If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!

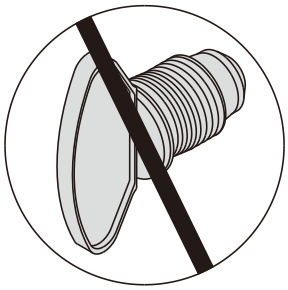
Do not use household cleaning agents. Damage to gas valve/hose/regulator components can result.



Connecting Regulator To The LP Tank

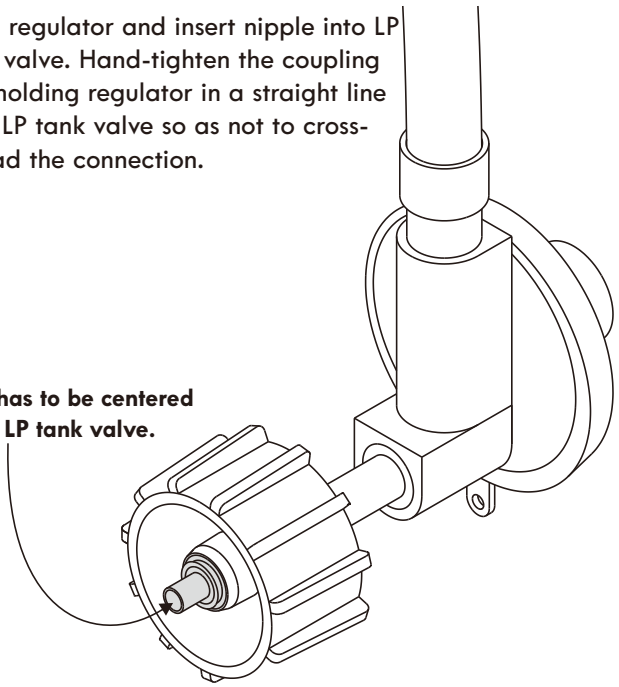
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a **full stop.**
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

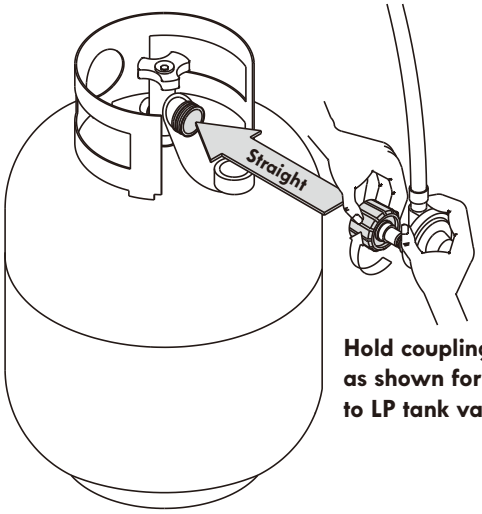




Do not insert a POL transport plug (plastic part with external threads) into the Type 1 tank valve outlet. It will defeat the Safety Relief Valve feature.

5. Hold regulator and insert nipple into LP tank valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP tank valve so as not to cross-thread the connection.





Hold coupling nut and regulator as shown for proper connection to LP tank valve.

6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

Call **1-800-241-7548** for identical replacement parts.

DANGER

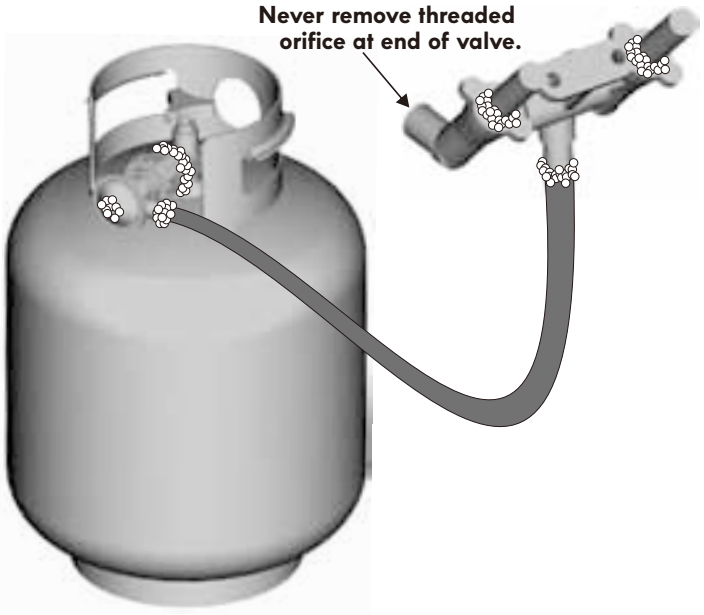
- Do not insert any tool or foreign objects into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, immediately close LP tank valve and call LP gas supplier or your fire department!

WARNING

- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.

Leak Testing Valves, Hose and Regulator

1. **Turn all grill control knobs to OFF.**
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning OPD hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding** by calling for replacement parts at **1-800-241-7548**.
4. Brush soapy solution onto areas where bubbles are shown in picture below:

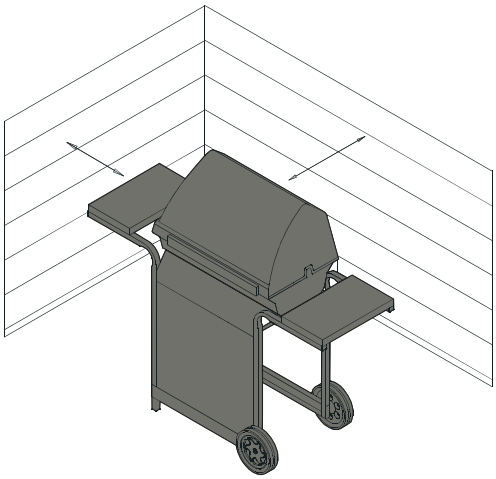


5. **If "growing"** bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts at **1-800-241-7548.**
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

WARNING

For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in sides or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. (Unless briquets are supplied with your grill.)
- Do not cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- **Apartment Dwellers:** Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**

Safety Tips

- Before opening LP cylinder valve, check the coupling nut for tightness.
- When grill is not in use, turn off all control knobs and LP cylinder valve.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.
- Never move grill while in operation or still hot.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- Maximum load for side shelves is 10 lbs.
- The grease cup must be inserted into grease clip and emptied after each use. Do not remove grease cup until grill has completely cooled.
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once.
- Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a grill problem see the "Troubleshooting Section".
- If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

Ignitor Lighting

▲ **Do not lean over grill while lighting.**

1. Turn **OFF** gas burner control valves.
2. Turn **ON** gas at LP cylinder.
3. **Open lid during lighting.**
4. To ignite, turn left knob to the **HIGH** position.
5. Push **IGNITOR** button rapidly.
6. If ignition does NOT occur in 5 seconds, turn the burner controls **OFF**, wait 5 minutes and repeat the lighting procedure.
7. To ignite right burner, turn knob to the **HIGH** position.

If ignitor does not work, follow match lighting instructions.

After Lighting: Turn knobs to **HIGH** position for warm-up.

WARNING

Turn controls and gas source or tank OFF when not in use.

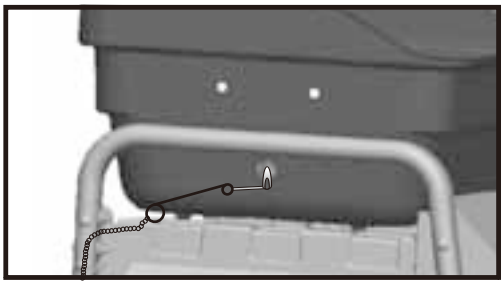
CAUTION

If burner does not light, turn knobs to OFF, wait 5 minutes, and try again. Always close valve during the 5 minute waiting period. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Match-Lighting

▲ **Do not lean over grill while lighting.**

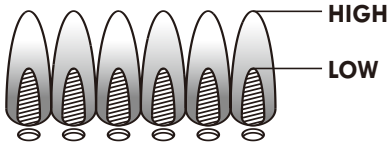
1. Turn **OFF** gas burner control valves.
2. Turn **ON** gas at LP cylinder.
3. **Open lid during lighting.**
4. Place match into match holder (hanging from side of cart). Strike the match.
5. Place lit match through the match light hole and near the burner. Push in and turn left knob to the **HIGH** position. Be sure the burner lights and stays lit.
6. Light right burner by pushing knob in and turning to the **HIGH** position.



NOTE: Side shelf removed for clarity

Burner Flame Check

- Remove cooking grates and heat diffusers. Light burner, rotate knobs from **HIGH** to **LOW**. You should see a smaller flame in **LOW** position than seen on **HIGH**. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting Section.



Hose Check

- Before each use, check to see if hoses are cut, worn or kinked. Replace damaged hoses before using grill. Use only valve/hose/regulator specified in the Parts List.

Turning Grill Off

- Turn all knobs to **OFF** position. Turn LP tank off by turning OPD hand wheel clockwise to a full stop.

Ignitor Check

- **Turn gas off at LP tank.** Press and hold ignitor button. "Click" should be heard and spark seen each time between collector box or burner and electrodes. See "Troubleshooting" if no click or spark.

Valve Check

- **Important: Make sure gas is off at LP tank before checking valves.** Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LOW** position then turn back to **OFF** position. Valves should turn smoothly.

General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory **(and should never be painted)**. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry. ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

- **Plated wire grates:** Wash grates with concentrated grill cleaner or use soap and water solution. Dry thoroughly and store indoors between cookouts.
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

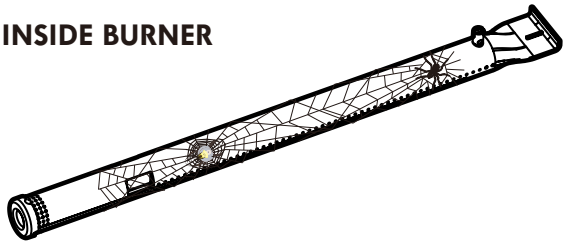
Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage, follow "Cleaning the Burner Assembly" instructions before starting grill.

CAUTION

SPIDER ALERT!

SPIDER AND WEBS INSIDE BURNER



If your grill is getting hard to light or the flame is weak, check and clean the venturis and burners.

Spiders or small insects have been known to create "flashback" problems by building nests and laying eggs in the grill's venturi or burner obstructing the flow of gas. The backed-up gas can ignite behind the control panel. This flashback can damage your grill and cause injury. To prevent flashbacks and ensure good performance, the burner and venturi tube assembly should be removed and cleaned whenever the grill has been idle for an extended period of time.

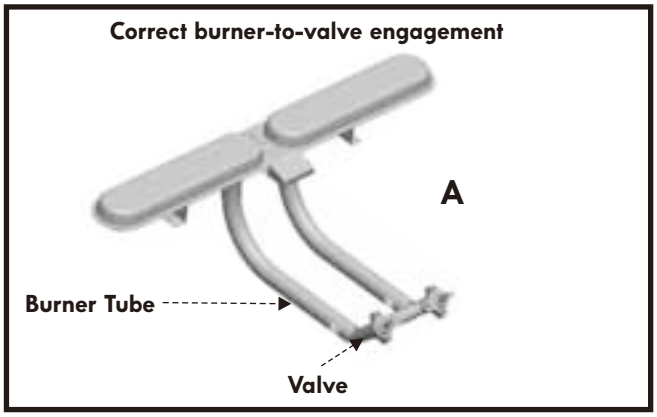
Cleaning the Burner Assembly

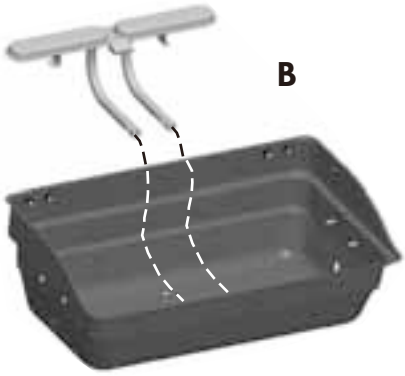
Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas OFF at control knobs and LP cylinder.**
2. Remove cooking grate and heat diffuser.
3. Under grill remove grease cup, disconnect ignitor wire from burner.
4. Inside grill remove burner assembly (A), clean ceramic portion of electrode with rubbing alcohol and a swab.
5. Clean outside of burner with soap and water. Lay burner upside down on flat surface, insert garden hose to force water through tubes. Make sure water comes out of all burner holes. Open clogged holes with a thin wire. Shake out excess water and examine holes. Due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
6. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out.
7. If not storing grill after cleaning, replace burner into grill bottom.
8. Check that the burners are not damaged. Because of normal wear and corrosion some holes may have enlarged. If you notice large cracks or large holes, replace the burner.

VERY IMPORTANT: Burner tubes must re-engage valve openings. See illustration (A).

9. Reattach ignitor wire to electrode.
10. Reposition heat diffuser and cooking grate. Reattach clean grease cup to grease clip.
11. Before cooking again on grill, perform a "Leak Test" and "Burner Flame Check".





PARTS LIST

Key	Qty	Description	Part #
1	1	CART LEG, UPPER LEFT	G208-8100-W1
2	1	LEFT BACK LEG, STRAIGHT	G208-0068-W1
3	1	LEFT FRONT LEG, CURVED	G208-0067-W1
4	2	SUPPORT BRACKET	G305-0021-W2
5	1	SIDE BRACE	G305-0700-W2
6	1	MATCH HOLDER	G401-0079-W1
7	1	CART LEG, UPPER RIGHT	G208-8200-W1
8	1	RIGHT BACK LEG, STRAIGHT	G208-0066-W1
9	1	RIGHT FRONT LEG, CURVED	G208-0065-W1
10	2	EXTENDER	G208-0012-W1
11	1	FRONT PANEL	G208-3700-W1
12	2	BACK BRACE	G208-0038-W1
13	1	AXLE ROD	G305-0023-W1
14	2	WHEEL	G206-0025-W1
15	1	CONTROL PANEL	G208-0030-W1
16	1	VALVE/HOSE/REGULATOR ASSEMBLY	G208-3800-W2
17	1	IGNITOR	G206-0701-W1
18	2	TANK EXCLUSION WIRE	G434-0056-W1
19	1	HEAT SHIELD	G208-0026-W1
20	1	TANK RETAINER	G306-0020-W1
21	1	BURNER	G208-3400-W1
22	1	ELECTRODE/COLLECTOR	G206-0014-W1
23	1	FIREBOX	G208-0035-W1
24	2	KNOB	G401-0023-W1
25	2	MOUNTING BRACKET, F/ SIDE SHELF, (LF/RB)	G305-0083-W1
26	2	MOUNTING BRACKET, F/ SIDE SHELF, (LB/RF)	G305-0082-W1
27	2	SIDE SHELF	E201-0009-W1
28	2	LOWER HINGE	G206-0010-W1
29	1	HANDLE	G305-0090-W1
30	1	LID	G208-0063-W1
31	2	UPPER HINGE	G206-0002-W1
32	1	HEAT DIFFUSER	G208-0029-W1
33	1	COOKING GRATE	G208-0030-W1
34	1	GREASE CUP CLIP	G305-0043-W1
35	1	GREASE CUP	G430-0033-W1

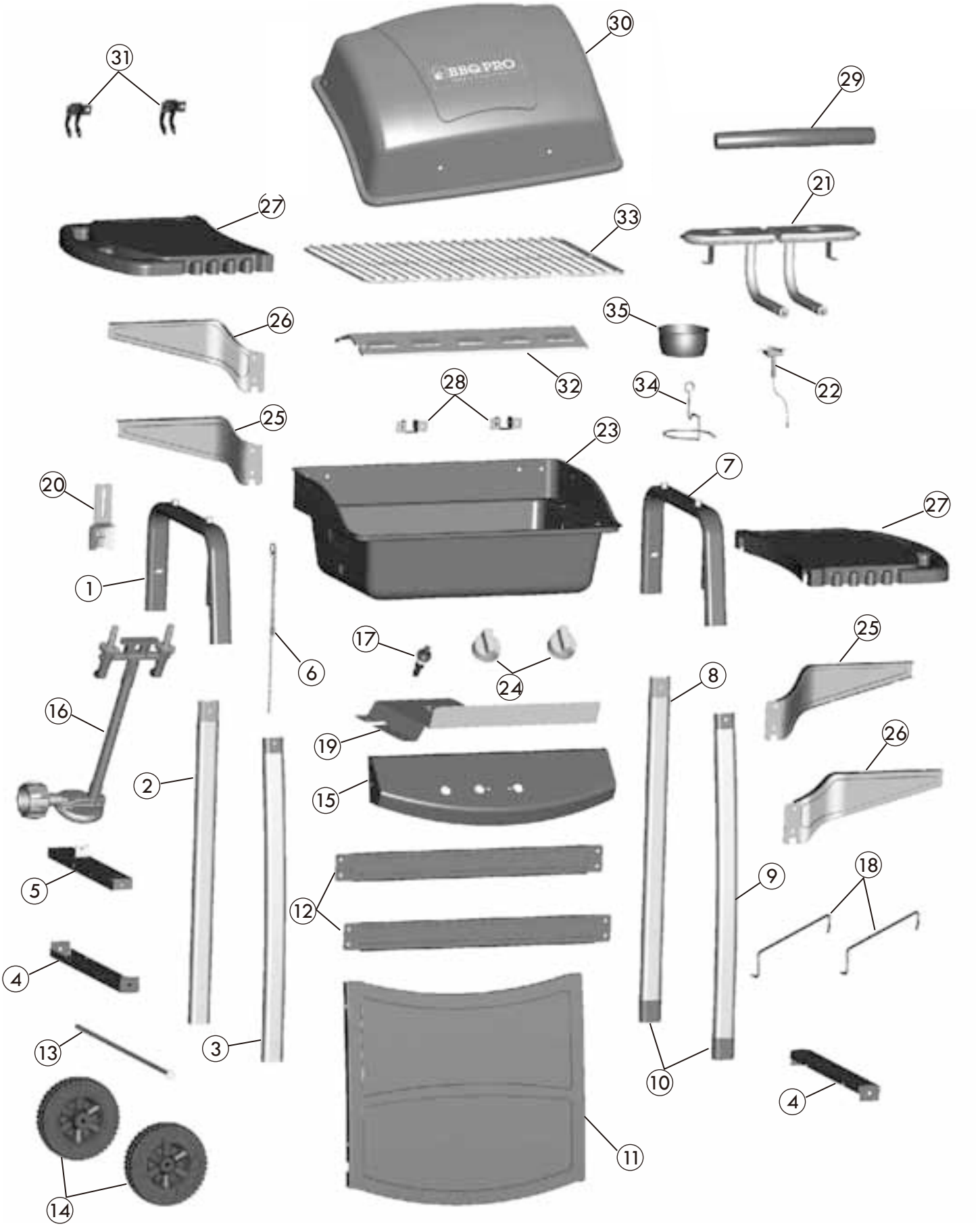
NOT Pictured

...	1	HARDWARE PACK	G20806-B001-W1
...	1	ASSY INSTRUCTION, ENGLISH	G208-220801-W1
...	1	ASSY INSTRUCTION, SPANISH	G208-220802-W1

If you are missing hardware or have damaged parts after unpacking grill, call 1-800-241-7548 for replacement.

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

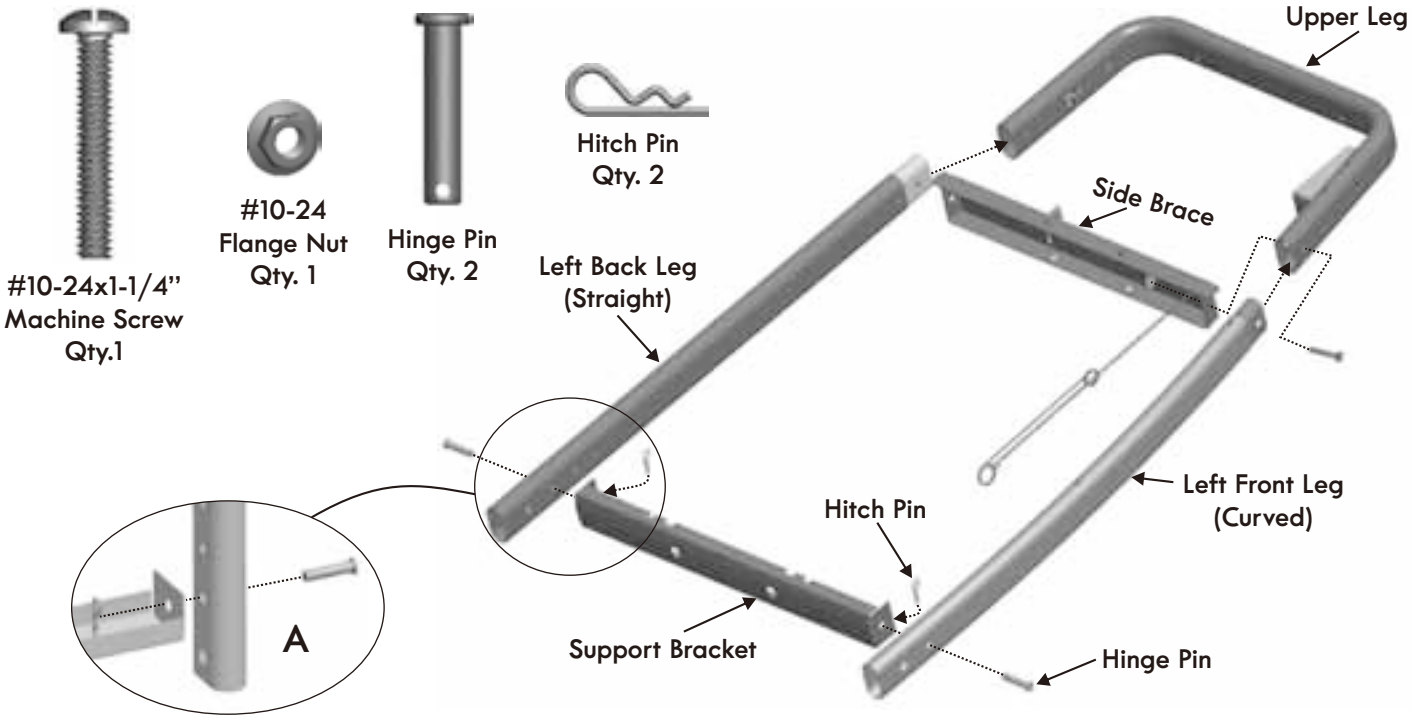
PARTS DIAGRAM



ASSEMBLY

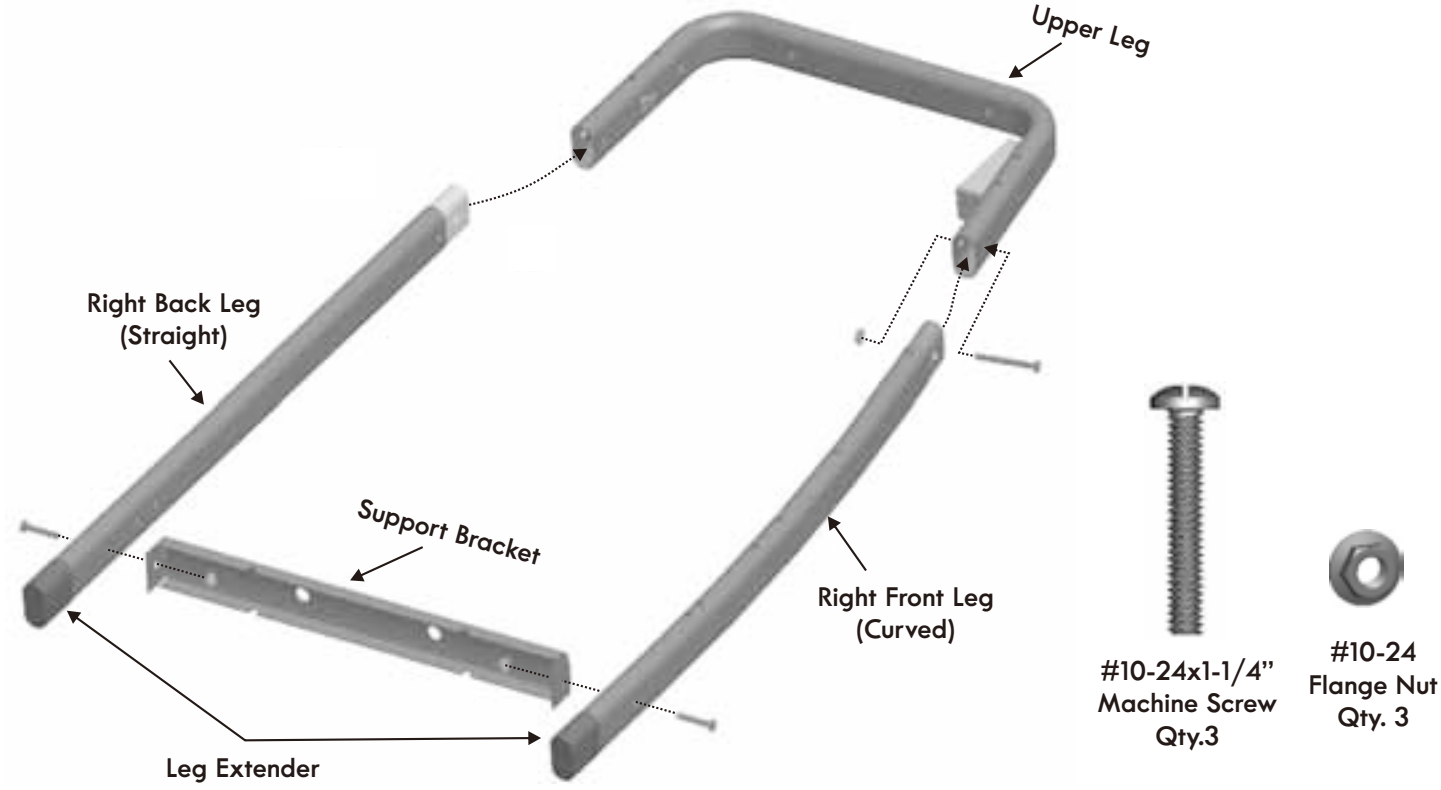
1 **Left Leg**

- ☐ Place one upper leg as shown . NOTE: Left front and left back legs do not have leg extenders. In front, attach upper leg, side brace and left front leg (curved) with (1) #10-24x1-1/4" machine screw and (1) #10-24 flange nut. Tighten screw.
- ☐ Attach support bracket, oriented as shown, in the second hole from bottom of leg with (2) hinge pins and (2) hitch pins (A).



2 **Right Leg**

- ☐ Place other upper leg as shown. Attach upper leg and right front leg (curved) with (1) #10-24x1-1/4" machine screw and (1) #10-24 flange nut.
- ☐ Attach support bracket, oriented as shown, with (2) #10-24x1-1/4" machine screws and (2) #10-24 flange nuts. Tighten screws.



3

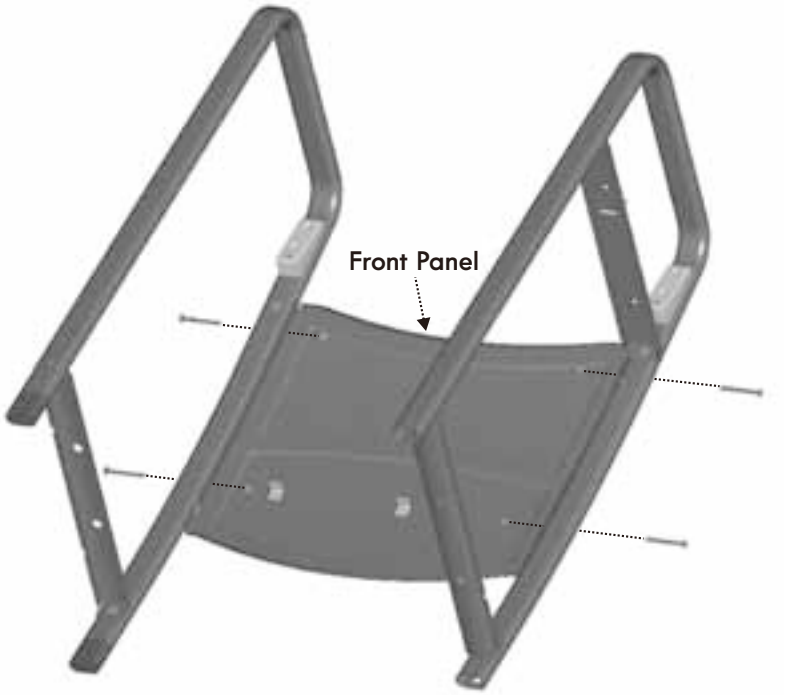
Front Panel

☐ Lay front legs down on the floor.

☐ Slide front panel between legs, oriented as shown. Attach with (4) #10-24x2" machine screws and (4) #10-24 flange nuts.

#10-24x2"
Machine Screw
Qty. 4

#10-24
Flange Nut
Qty. 4



4

Back Braces to Cart

☐ Attach (2) back braces with (4) #10-24x1-1/4" machine screws and (4) #10-24 flange nuts each.

Wheels

☐ Turn assembly upside down.

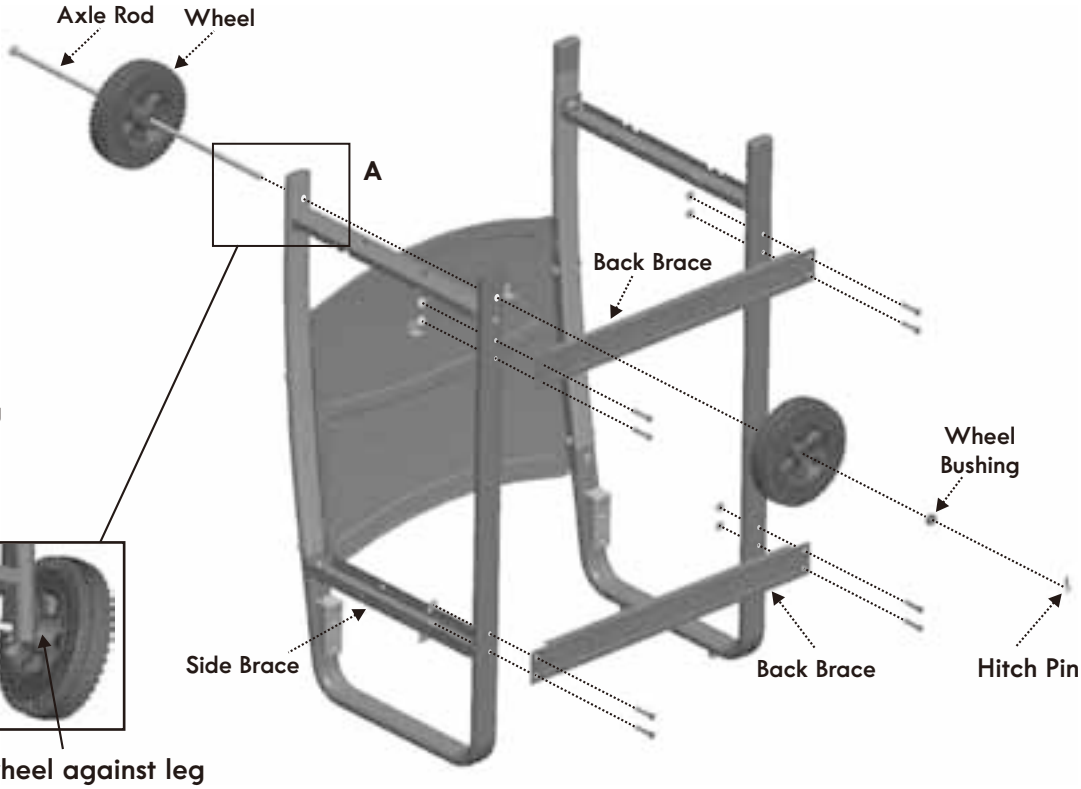
☐ Insert axle rod through wheel, legs and other wheel. Axle rod should pass through top hole (as oriented, A) of leg. Face "cone" side of each wheel against legs (B). Attach with a wheel bushing and hitch pin.

#10-24x1-1/4"
Machine Screw
Qty. 8

Hitch Pin
Qty. 1

Wheel Bushing
Qty. 1

#10-24
Flange Nut
Qty. 8



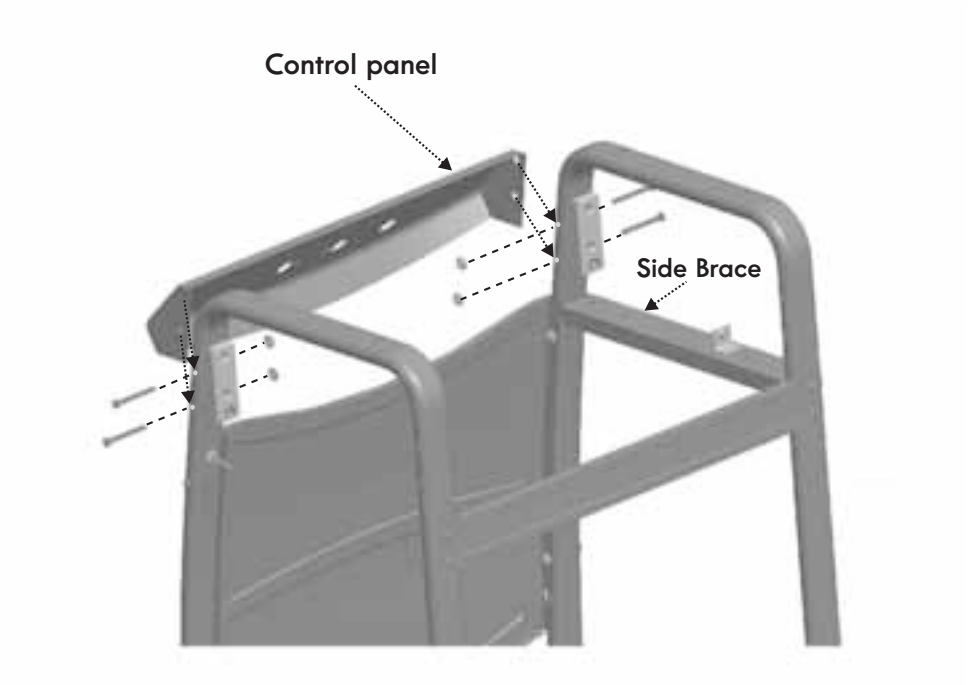
"Cone" side of wheel against leg

5 Control Panel

- ☐ Stand cart upright
- ☐ In front, slide control panel between left and right legs, attach control panel with (4) #10-24x2" machine screws and (4) #10-24 flange nuts. Tighten all screws.

#10-24x2"
Machine Screw
Qty. 4

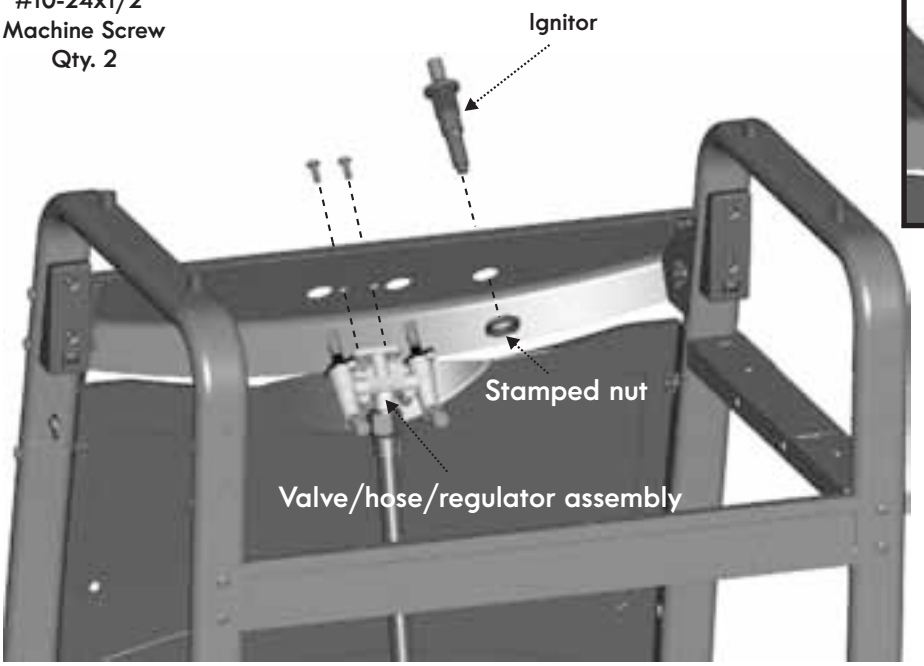
#10-24
Flange Nut
Qty. 4

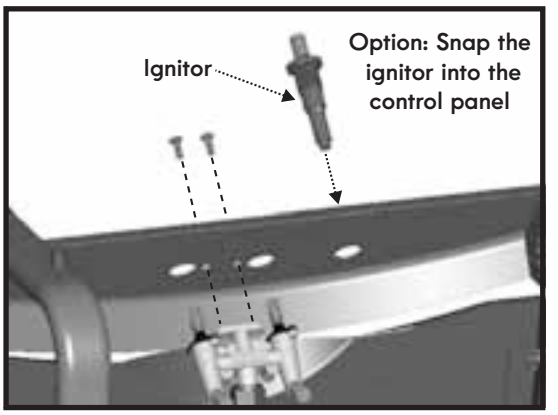


6 Valve/Hose/Regulator and Ignitor

- ☐ Attach valve/hose/regulator assembly to control panel with (2) #10-24x1/2" machine screws.
- ☐ Attach ignitor to control panel using the stamped nut provided. NOTE: if your grill came with a snap-in ignitor, please see instructions below.

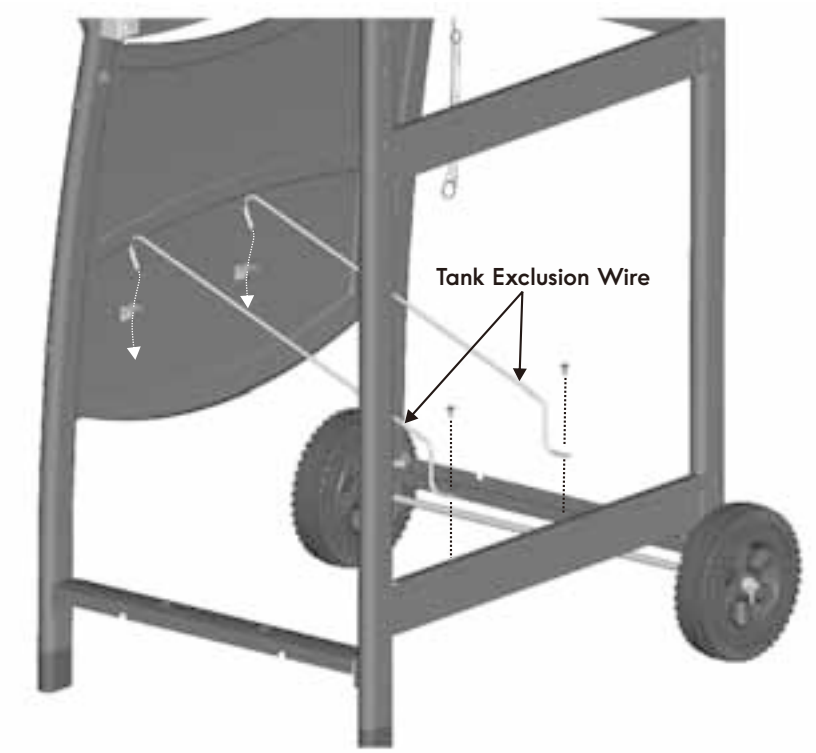
#10-24x1/2"
Machine Screw
Qty. 2





7

☐ Hook tank exclusion wires onto front panel brackets, attach other end to back brace with (2) #8x3/8" sheet metal screws.



#8x3/8"
Sheet Metal Screw
Qty. 2

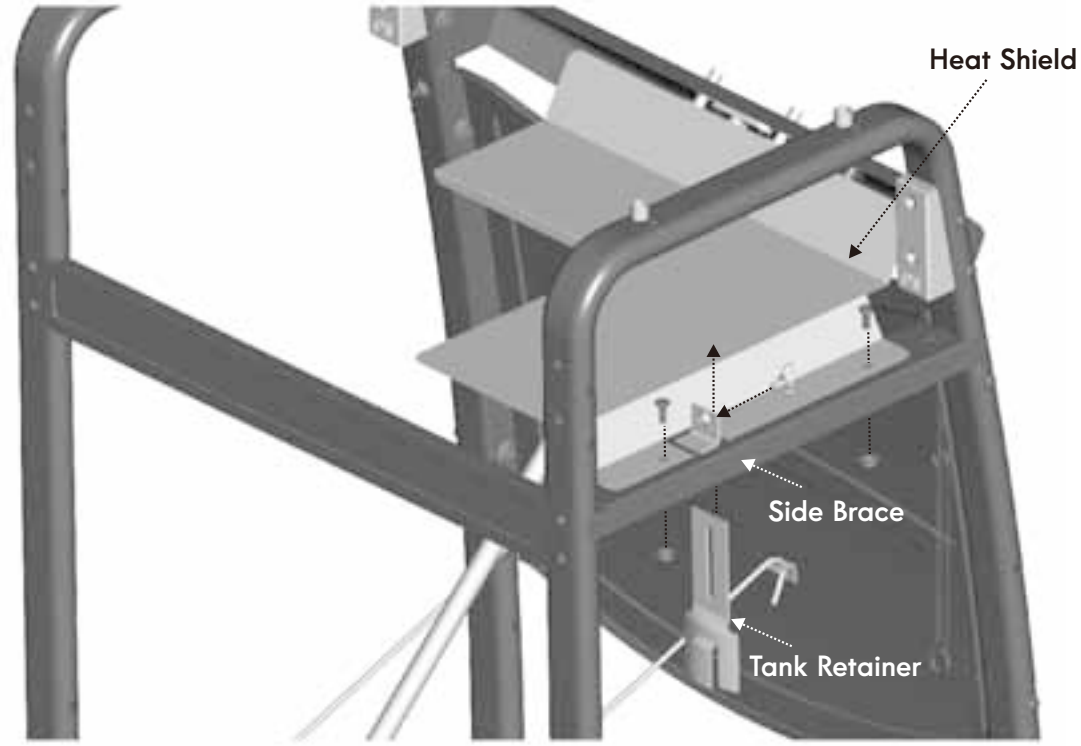
8

Heat Shield

☐ Attach heat shield with (2) #10-24x1/2" machine screws and (2) #10-24 flange nuts.

Tank Retainer

☐ Insert tank retainer into side brace and secure with (1) #10-24x3/8" wing screw.



#10-24x1/2"
Machine Screw
Qty. 2

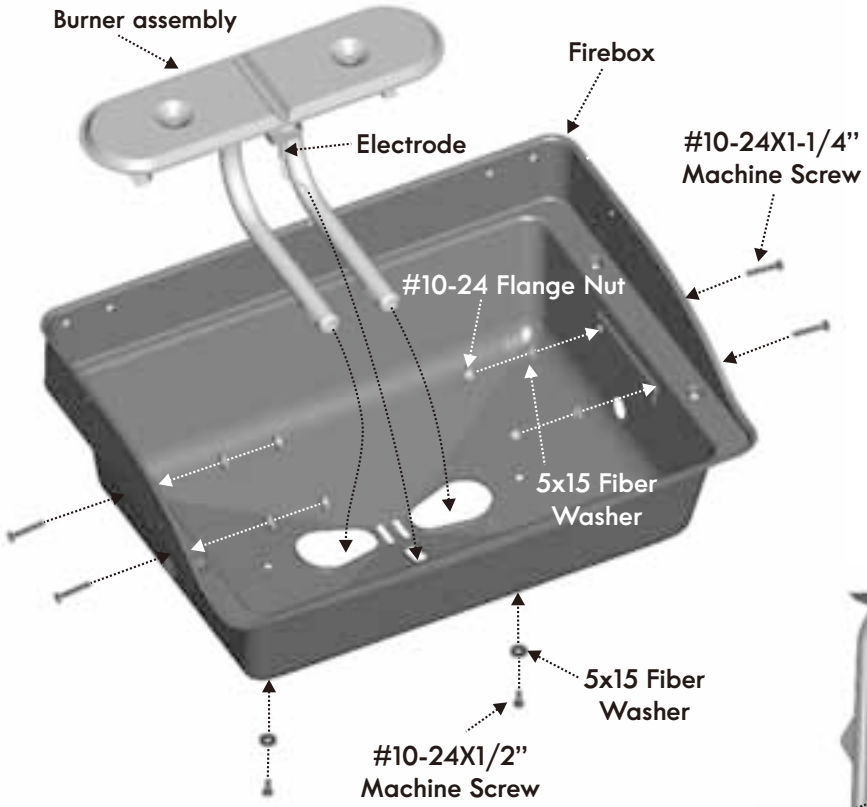
#10-24
Flange Nut
Qty. 2

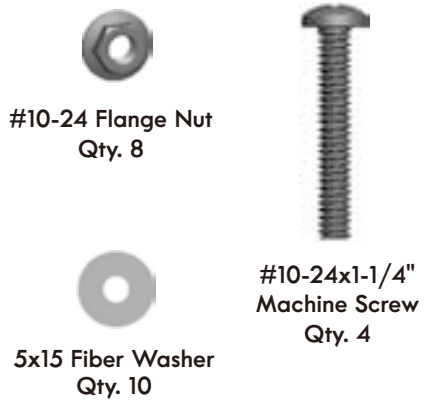
#10-24x3/8"
Wing Screw
Qty. 1

9 Burner ,Firebox and Control Knob

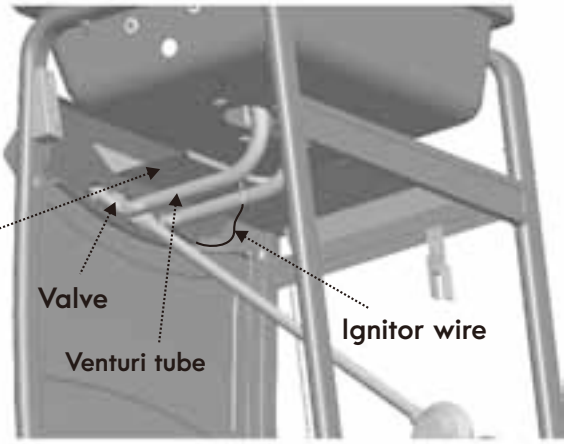
- ☐ Place burner assembly into firebox. Fasten the burner assembly to the firebox using (2) 5x15 fiber washers and (2) #10-24x1/2" machine screws. Insert (4) #10-24x1-1/4" machine screws (heat diffuser support screws) from outside the firebox, then fasten with (4) 5x15 fiber washers and (4) #10-24 flange nuts from the inside (A).
- ☐ Place firebox on cart. Make sure burner tubes are correctly engaged with valves. If burner is not level from left to right, adjust the two screws attaching valve to control panel. Attach ignitor wire to ignitor (B).
- ☐ Attach firebox with (4) #10-24x2" machine screws, (4) 5x15 fiber washers and (4) #10-24 flange nuts (C).
- ☐ Push control knobs onto valve stems (C).

A



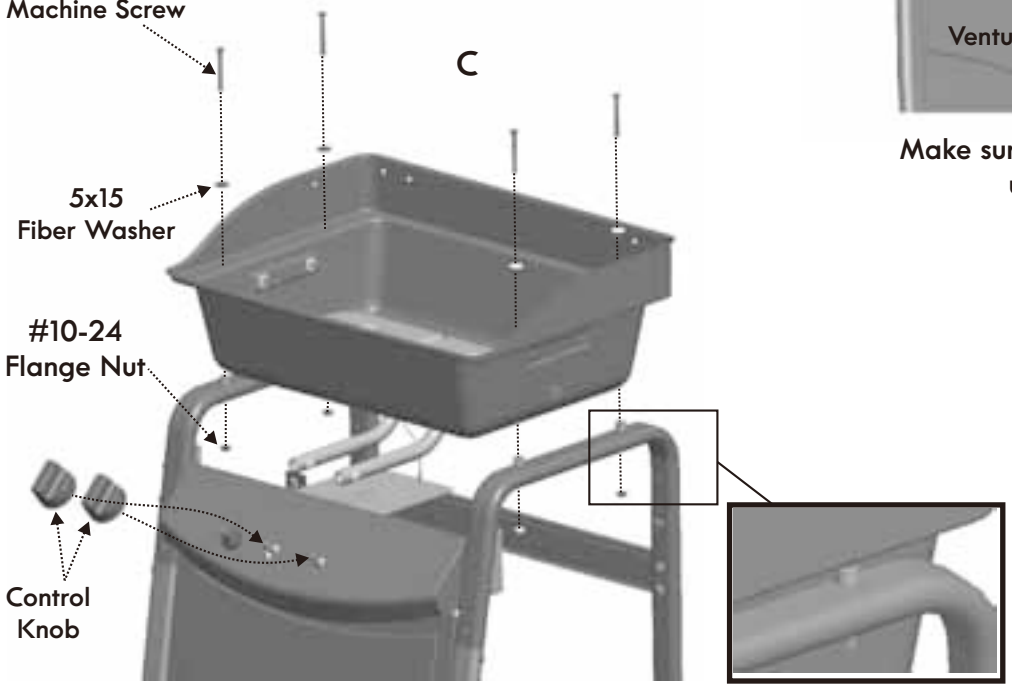


B



Make sure the Venturi tubes are located underneath Heat Shield

C



10 Shelves

- ☐ Attach mounting brackets, oriented as shown, to side shelf with (4) #8x3/8" sheet metal screw and (4) side shelf bushings (A).
- ☐ Attach mounting brackets to front of leg with (2) 1/4"-20x1/2" Machine Screws. And to back of leg with (2) 1/4"-20x1-1/4" machine screws and (2) 1/4"-20 flange nuts (B).
- ☐ Repeat above steps for other side.

1/4"-20x1-1/4"
Machine Screw
Qty. 4

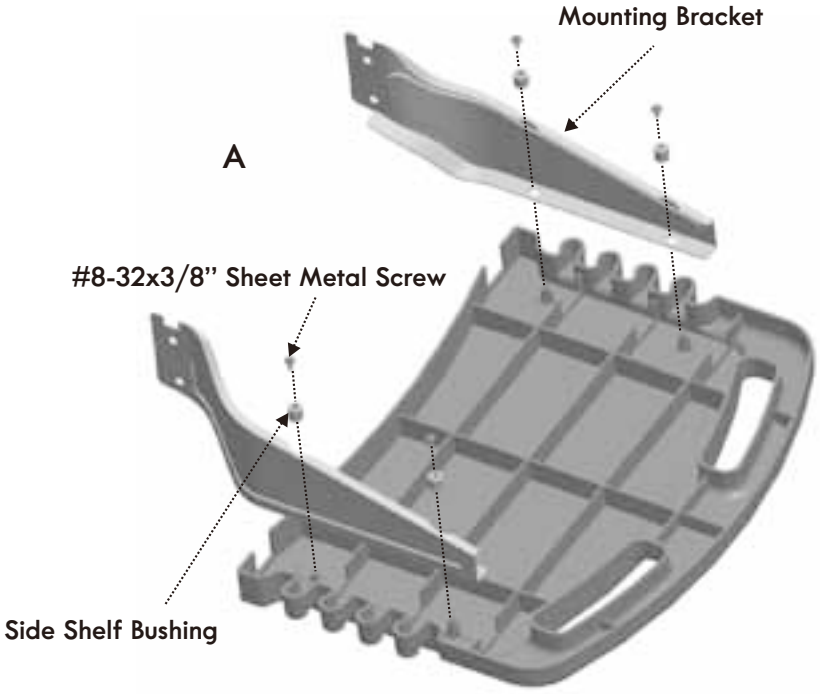
1/4"-20x1/2"
Machine Screw
Qty. 4

#8X3/8"
Sheet Metal Screw
Qty. 8

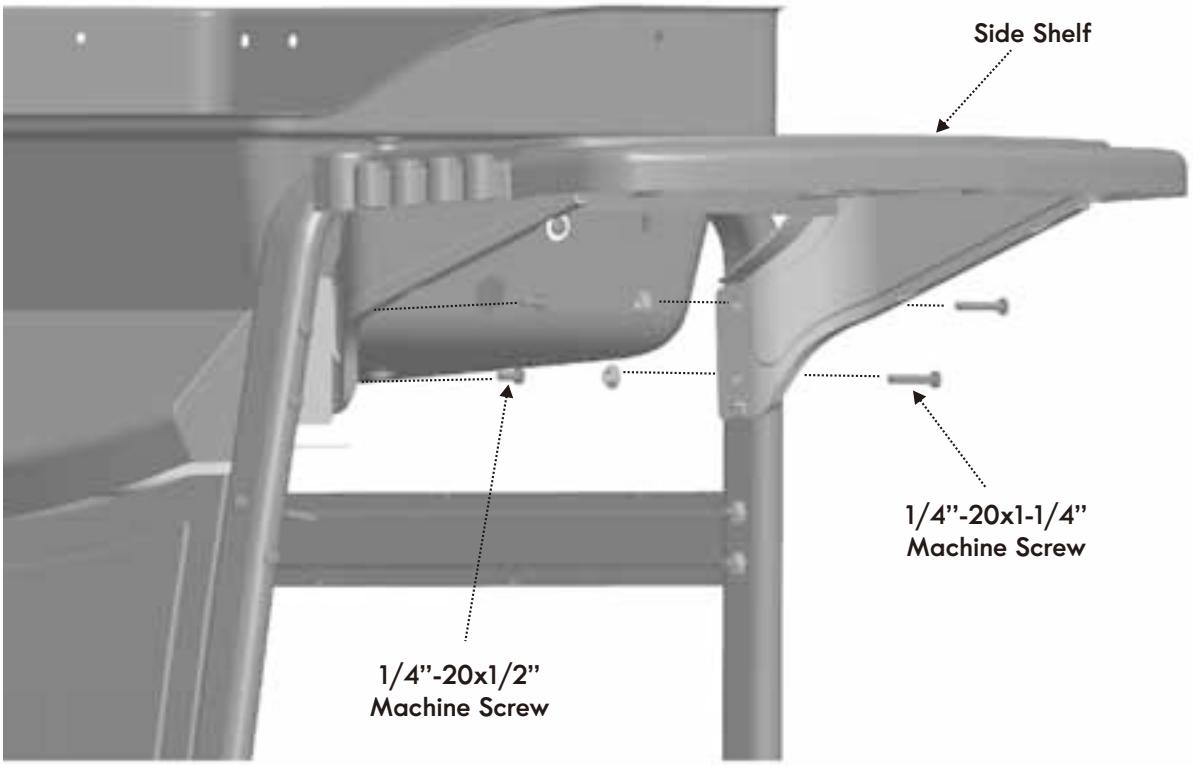
1/4"-20
Flange Nut
Qty. 4

Side Shelf Bushing
Qty. 8

A



B



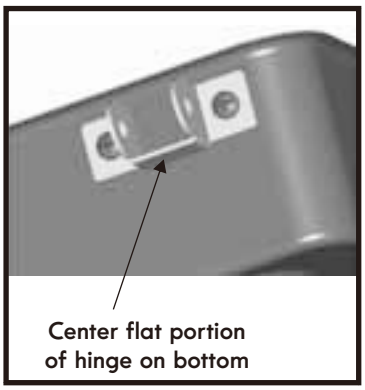
11 Lower Hinges

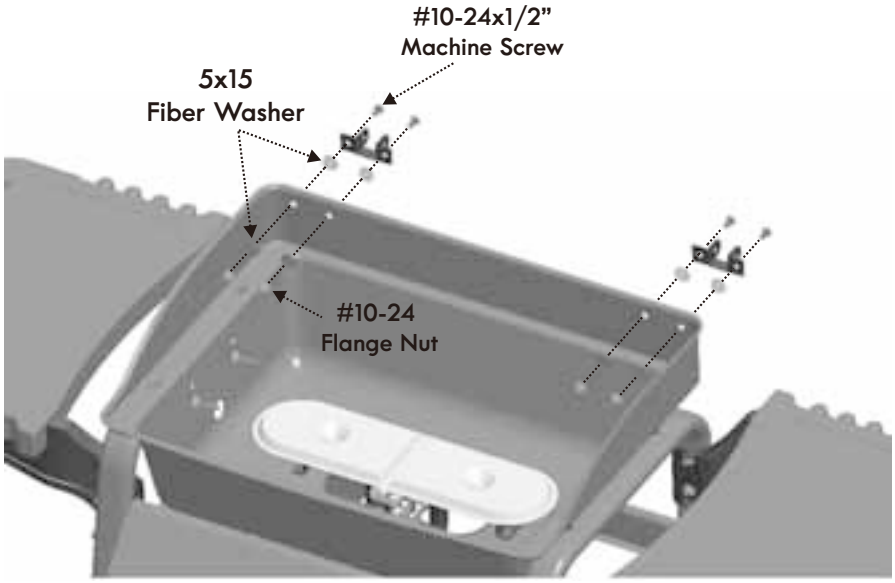
☐ Attach lower hinges to back of firebox using (4) #10-24x1/2" machine screws, (4) 5x15 fiber washers and (4) #10-24 flange nuts. The center flat portion of the hinge should be at the bottom (see inset).

#10-24x1/2" Machine Screw Qty. 4

5x15 Fiber Washer Qty. 8

#10-24 Flange Nut Qty. 4





12 Lid Handle and Upper Hinges

☐ Attach handle to lid with (4) 7x15 fiber washers and (2) 1/4"-20 wing nuts (A).

☐ Attach upper hinges to back of lid using (4) #10-24x1/2" machine screws, (8) 5x15 fiber washers and (4) #10-24 flange nuts. Do not fully tighten screws. Hinge should curve downward when properly installed (B).

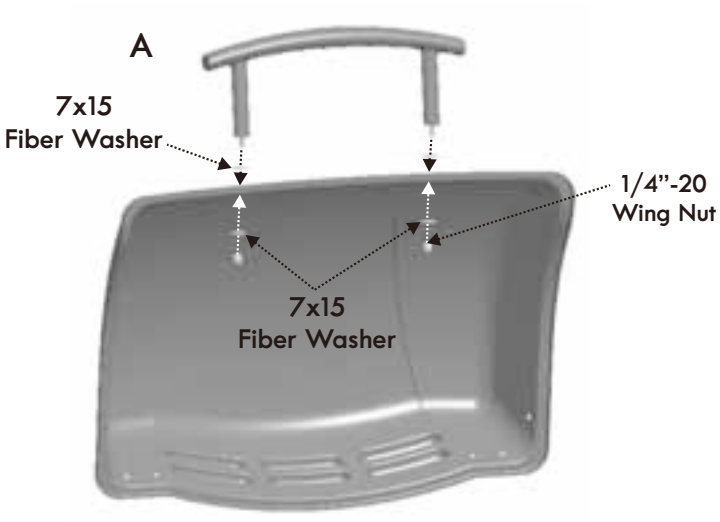
#10-24 Flange Nut Qty. 4

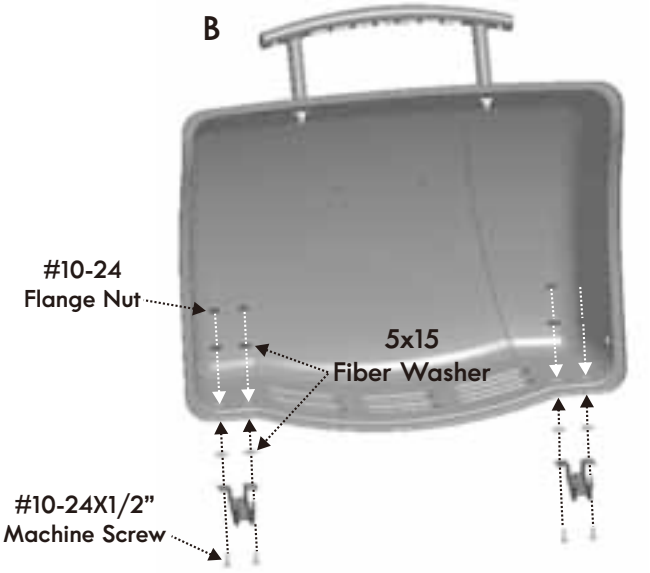
#10-24x1/2" Machine Screw Qty. 4

5x15 Fiber Washer Qty. 8

7x15 Fiber Washer Qty. 4

1/4"-20 Wing Nut Qty. 2

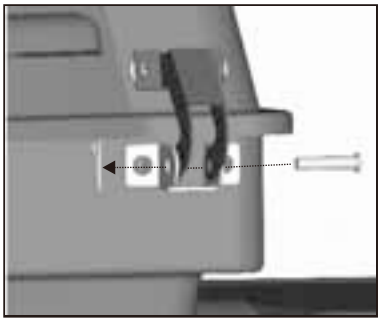




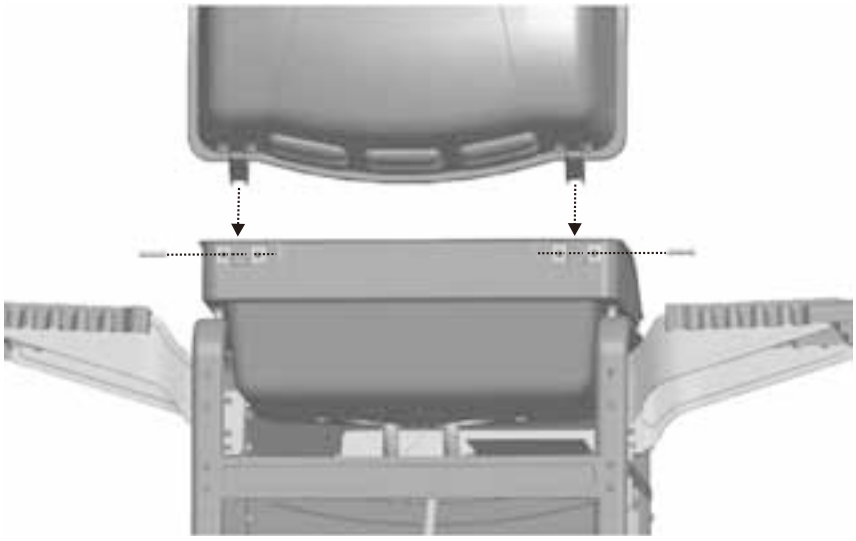
13 Lid

☐ Place lid assembly onto firebox, aligning hinges. Upper hinges fit inside lower hinges. Secure using (2) hinge pins and (2) hitch pins. Tighten upper hinge screws.

Hinge Pin
Qty. 2

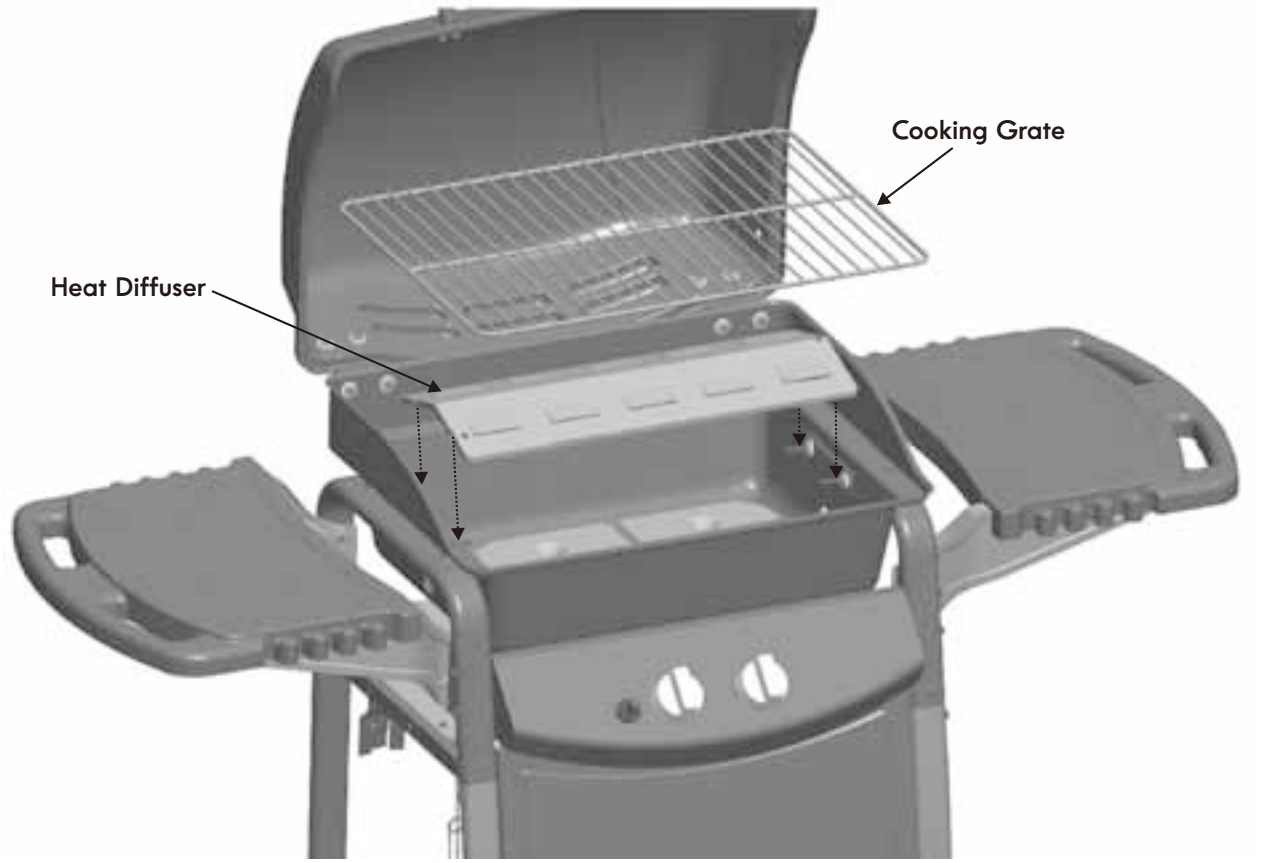


Hitch Pin
Qty. 2

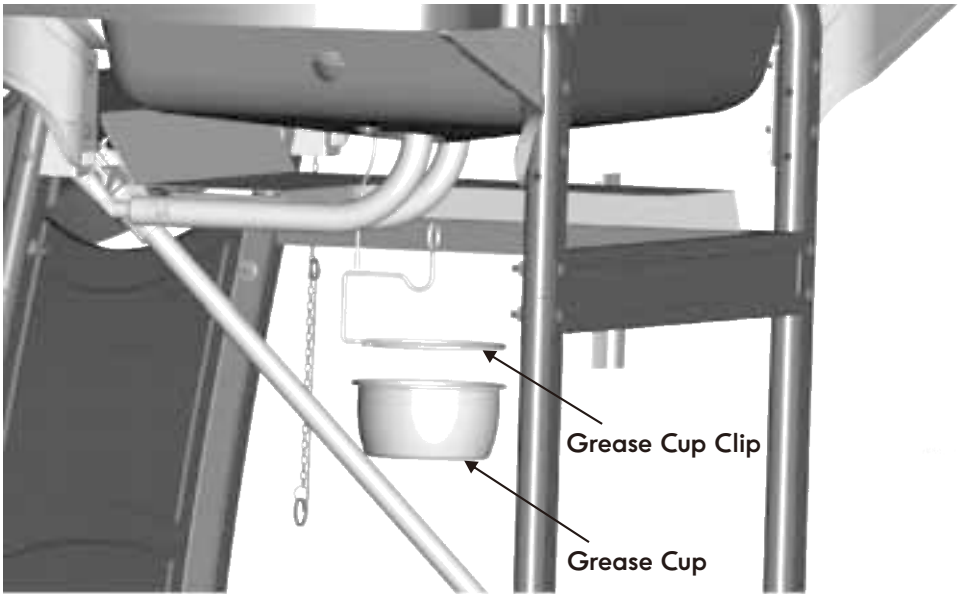


14 Heat Diffuser and Cooking Grate

☐ Place heat diffuser into firebox. Align the slots on heat diffuser to heat diffuser support screws.
☐ Place cooking grate onto firebox.



15 Hang grease cup clip from bottom of firebox and place grease cup into grease clip



CAUTION

Failure to install grease cup clip and cup will cause hot grease to drip from bottom of grill with risk of fire or property damage.

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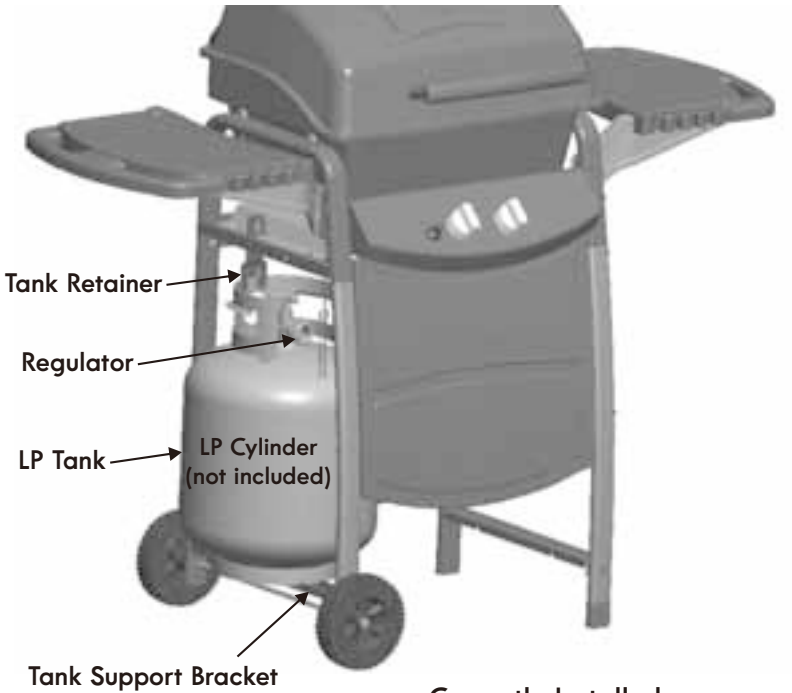
16 Tank collar opening must face to front of grill. Loosen wing nuts from tank retainer bracket. Set bottom of tank into notches of tank bracket. Place tank retainer bracket onto tank collar and tighten wing nuts.

LP CYLINDER IS SOLD SEPARATELY. Fill and leak check the cylinder before attaching to grill and regulator (see Use & Care section). Once cylinder has been filled and leak checked, place cylinder into notches in tank support bracket. Make sure cylinder valve is facing front of grill. **See Use & Care section of this manual to perform the "Burner Flame Check" and for important safety instructions before using.**



Correctly Installed
LP cylinder

CAUTION

Cylinder valve must face to front of cart once tank is attached. Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.

Always keep LP cylinders in upright position during use, transport, and storage.

DANGER: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	• Damaged hose.	• Turn off gas at LP cylinder or at source on natural gas systems. If anything but burned, replace valve/hose/regulator. If burned, discontinue use of product until a plumber has investigated cause and corrections are made.
Gas leaking from LP cylinder.	• Mechanical failure due to rusting or mishandling.	• Replace LP cylinder.
Gas leaking from LP cylinder valve.	• Failure of cylinder valve from mishandling or mechanical failure.	• Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	•Improper installation, connection not tight, failure of rubber seal.	• Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	• Fire in burner tube section of burner due to blockage.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.
Grease fire or continuous excessive flames above cooking surface.	• Too much grease buildup in burner area.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup, and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. Continued on next page.	**GAS ISSUES:** • Trying to light wrong burner.	• See instructions on control panel and in Use and Care section.
	• Burner not engaged with control valve.	• Make sure valves are positioned inside of burner tubes.
	• Obstruction in burner.	• Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.
	• No gas flow.	• Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to “Sudden drop in gas flow.”
	• Vapor lock at coupling nut to LP cylinder.	• Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry.
	• Coupling nut and LP cylinder valve not fully connected.	• Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.
	ELECTRICAL ISSUES: • Electrode cracked or broken; “sparks at crack.”	• Replace electrode(s).
	• Electrode tip not in proper position.	Main Burners: • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8” to 1/4”. Adjust if necessary. Sideburner (if featured): • Tip of electrode should be pointing toward gas port opening on burner. the distance should be 1/8” to 3/16”. Adjust if necessary.
	• Wire and/or electrode covered with cooking residue.	• Clean wire and/or electrode with rubbing alcohol and clean swab.
	• Wires are loose or disconnected.	• Reconnect wires or replace electrode/wire assembly.
	• Wires are shorting (sparking) between ignitor and electrode.	• Replace ignitor wire/electrode assembly.

Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor.	**PIEZO PUSH-BUTTON AND ROTARY:** • Push-button sticks at bottom. • Rotary knob rotates without clicking. • Sparking between ignitor and electrode.	 • Replace ignitor. • Replace knob. • Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner(s) will not match light.	• See "**GAS ISSUES:**" on previous page. • Match will not reach. • Improper method of match-lighting.	 • Use long-stem match (fireplace match). • See "Match-Lighting" section of Use and Care.
Low flame, drop in gas flow.	• Out of gas. • Excess flow valve tripped. • Vapor lock at coupling nut/LP cylinder connection.	• Check for gas in LP cylinder. • Turn off control and tank knobs, wait 30 seconds, turn tank knob on slowly, light grill. If flames are still low, turn off control and tank knobs and disconnect regulator. Reconnect regulator, turn tank knob on slowly, light grill. • Turn off control and tank knobs and disconnect regulator. Reconnect regulator, turn on tank knob slowly, light grill.
Flames blow out.	• High or gusting winds. • Low on LP gas. • Excess flow valve tripped.	• Turn front of grill to face wind or increase flame height. • Refill LP cylinder. • Refer to "Sudden drop in gas flow" above.
Flare-up.	• Grease buildup. • Excessive fat in meat. • Excessive cooking temperature.	• Clean burners and inside of grill/firebox. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	• Grease trapped by food buildup around burner system.	• Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	• Burner and/or burner tubes are blocked.	• Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.
Unable to fill LP cylinder.	• Some dealers have older fill nozzles with worn threads.	• The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.

NOTES

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